

Process

1. Par boil rice, or use rice cooker.
2. Scramble 1-2 eggs per cup of rice, and set aside.
3. Bloom aromatics (garlic and/or ginger) in oil.
4. Add veggies to aromatics and saute. Recommended: Onion, carrot, celery, belle peppers, peas
...
5. Combine rice and scrambles. Drizzle with sesame oil and soy sauce to taste. Add another 1-2 uncooked eggs scrambled to add body. Stir regularly and brown evenly.
6. After approximately 3 minutes, remove pan from heat, add green onions or any other "crunchy" greens.
7. Season with salt, pepper, or soy sauce if needed.

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